

CHUTNEYS

FINE INDIAN CUISINE


MENU



THANK YOU

धन्यवाद

PLEASE COME AGAIN



Chutneys prepares authentic MILDLY spiced Indian cuisine.
We happily add traditional Indian spices
to suit your particular palate.

Just tell your server if you want to

SPICE IT UP

**MEDIUM or HOT or
MAKE YOUR EYES WATER**



Chutneys Proudly Serves
Vegetarian, Vegan and Gluten Free Meals.

*Indian curries and masalas are made with an array
of complex ingredients that include
many types of nuts and dairy products.
If you have food allergies,
ask your server for assistance in ordering.*



STARTERS

- 1 **SAMOSA** 4⁵⁰
two crisp vegetarian turnovers stuffed with seasoned potatoes & peas • served with house chutneys
- 2 **SAMOSA CHAAT** 6⁹⁹
samosa topped with chickpeas, tamarind chutney, green chutney, yogurt & sev
- 3 **CHILLI PANEER** 6⁹⁹
homemade cheese cubes sautéed with peppers & onions in a blend of indo-chinese sauces
- 4 **MIXED VEGETABLE PAKORA** 4⁹⁹
mixed vegetable fritters dipped in mildly seasoned batter & fried • served with house chutneys
- 5 **CHEESY CHICKEN NAAN** 4⁹⁹
naan stuffed with boneless tandoor chicken & cheese
- 6 **CHICKEN 65 • CHILLI CHICKEN** 7⁹⁹
marinated chicken pieces tossed with yogurt & curry leaves
- 7 **LAMB KABAB** 9⁰⁰
mildly seasoned & marinated tender lamb cooked in the tandoor
- 8 **KABULI NAAN** 4⁹⁹
naan with cashews and raisins



BREADS

- 1 **PLAIN NAAN** 1⁹⁹
soft leavened bread baked in the tandoor
- 2 **TANDOORI ROTI** 2⁵⁰
whole wheat naan prepared in tandoor oven
- 3 **GARLIC NAAN** 2⁶⁰
garlic flavored tandoor baked bread
- 4 **ONION KULCHA** 3⁵⁰
tandoor baked bread stuffed with mildly spiced onions & a touch of butter
- 5 **ALU KULCHA** 3⁵⁰
hand kneaded unleavened dough stuffed with seasoned potatoes and baked to perfection the tandoor

SOUPS

- 1 **MULLIGATAWNY VEGETARIAN SOUP** 3⁶⁰
MULLIGATAWNY CHICKEN SOUP 3⁹⁰
south indian flavored soup with black pepper, fresh spinach & rice
- 2 **SAMBAR** • vegetable lentil soup 3⁶⁰
soup prepared with lentils, curry spices & vegetables

TANDOOR SIZZLERS



- 1 **TANDOORI CHICKEN** 11⁹⁹
chicken on the bone marinated in traditional herbs and spices & cooked in the clay oven to a delightful perfection
- 2 **CHICKEN TIKKA** 12⁹⁹
mildly spiced boneless white meat chicken broiled in the traditional indian tandoor
- 3 **MIXED GRILL** 16⁹⁹
combination of chicken, jumbo shrimp & lamb grilled in the tandoor
- 4 **SHEEKH KABAB** 13⁹⁹
tender lamb meat marinated & broiled in the tandoor

SOUTH INDIAN SPECIALS

served with sambar (lentil soup) & chutneys

- 1 **MASALA DOSA** 7⁹⁹
thin rice crepe with potato filling
- 2 **MASALA DOSA • CHICKEN CURRY** 11⁹⁹
thin rice crepe with potato filling & chicken curry
- 3 **MASALA DOSA • MIXED VEGETABLE CURRY** 10⁹⁹
thin rice crepe with potato filling & mixed vegetables
- 4 **UTHAPPAM** 7⁹⁹
thick lentil crepe with onions, green chilies & ginger



VEGETARIAN

all entrees are served with basmati rice

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| 1 | KUMBH MATAR
mushrooms & sweet peas in a saffron tomato sauce | 10 ⁹⁹ |
| 2 | DALAK SAAG PANEER
homemade cheese cubes in garlic spinach cream sauce | 10 ⁹⁹ |
| 3 | ALU GOBI
garlic and turmeric sautéed potatoes & cauliflower | 10 ⁵⁰ |
| 4 | SHAHI PANEER
homemade cheese cubes simmered in almond cashew cream sauce | 10 ⁹⁹ |
| 5 | CHANA MASALA
chickpeas cooked in fenugreek seasoned onion, tomato & ginger-garlic sauce • add mixed vegetables for 50¢ | 8 ⁹⁹ |
| 6 | SOUTH INDIAN DAL
tomato lentil curry with ginger, garlic and south indian spices | 10 ⁹⁹ |
| 7 | SHABNAM KOFTA
cheese & vegetable dumplings in rich almond cashew gravy | 11 ⁹⁹ |
| 8 | OKRA MASALA
tender okra & tomatoes cooked in tomato-onion gravy with indian spices | 10 ⁹⁹ |
| 9 | BHANGAN BAHAR
roasted indian eggplant cooked in aromatic peanut- sesame sauce • a south indian delicacy | 11 ⁹⁹ |
| 10 | VEG KORMA
mixed vegetables simmered in saffron almond cashew cream sauce | 11 ⁹⁹ |
| 11 | DAL MAKHANI
cardamom scented butter whipped lentils, flavored with ground spices | 10 ⁹⁹ |
| 12 | PANEER TIKKA MASALA
cheese cubes simmered in saffron fennel tomato sauce | 10 ⁹⁹ |
| 13 | BOMBAY ALU
pan fried potatoes with curry spices & onions | 10 ⁹⁹ |

CHICKEN

mixed vegetables, mushrooms and/or potatoes may be added to any meat curry at no extra charge

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| 1 | CHICKEN KORMA
chicken simmered in saffron almond cashew cream sauce | 11 ⁹⁹ |
| 2 | BUTTER CHICKEN
boneless chicken pieces in a decadent fenugreek seasoned tomato butter sauce | 12 ⁹⁹ |
| 3 | CHICKEN CHETTINAD
chicken prepared in spicy south indian style with ground spices | 12 ⁵⁰ |
| 4 | CHICKEN JALFREZI
chicken cooked with bell peppers, onions, tomatoes & cilantro | 12 ⁹⁹ |
| 5 | CHICKEN VINDALOO
chicken & potato cubes in a spicy brown sauce | 11 ⁹⁹ |
| 6 | CHICKEN TIKKA MASALA
marinated boneless grilled chicken simmered in saffron fennel tomato sauce | 12 ⁵⁰ |



SEAFOOD

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| 1 | SHRIMP BHUNA
jumbo shrimp cooked in cinnamon & clove scented tomato sauce | 14 ⁹⁹ |
| 2 | SHRIMP MASALA
shrimp cooked with indian spices and curry sauce | 13 ⁹⁹ |

LAMB

*mixed vegetables, mushrooms and/or potatoes
may be added to any meat curry at no extra charge*

- 1 **LAMB SAAG** 13⁵⁰
lamb prepared in creamy spinach sauce
- 2 **MUTTON HYDERABADI** 13⁹⁹
lamb prepared in traditional hyderabad style with roasted ground spices, bell peppers & fresh coriander
- 3 **LAMB VINDALOO** 13⁵⁰
tender lamb & potato cubes cooked in a spicy masala brown sauce
- 4 **LAMB KORMA** 13⁹⁹
tender lamb meat simmered in saffron almond cashew cream sauce
- 5 **MOGHULAI LAMB** 13⁵⁰
lamb curry with mixed vegetables prepared in deccan style curry sauces
- 6 **LAMB TIKKA MASALA** 13⁵⁰
marinated boneless lamb simmered in a saffron fennel tomato sauce

BIRYANI

basmati rice cooked in saffron with an aromatic blend of spices

- 1 **VEGETABLE BIRYANI** 11⁹⁹
- 2 **CHICKEN BIRYANI** 12⁹⁹
- 3 **LAMB BIRYANI** 13⁹⁹
- 4 **SHRIMP BIRYANI** 14⁹⁹



DESSERTS

- 1 **MANGO ICE CREAM** 4⁵⁰
mango flavored creamy indian ice cream
- 2 **KHEER** 3⁷⁰
homemade rice pudding with cashews, almonds & cardamom
- 3 **MANGO PIE** 4⁵⁰



*we offer an assortment of chutneys with flavors from all over india
ask your server for samples*

COCONUT
TOMATO
CILANTRO ~ MINT
TAMARIND

CHUTNEYS-TO-GO

\$300